IN TAKING OUT STAINS

ECONOMIZING ON YOUR MEATS-WHAT REAL WISDOM IS-CYNTHIA'S ANSWERS-EXCHANGE

MANGANATE

TODAY'S INQUIRIES

2. Who furnishes the ties and gloves for the best man and the ushers at a wedding?

What type of beauty looks particularly

To Helen S.

of any one who might be in need of such help. And then you could fully explain in a personal interview. I do hope you are able to carry out your plan.

A Puzzle for Somebody

Dear Madam—Please tell me if there is a romatic school, in Philadelphia and how much do they charge? WONDER.

Georgette and Chiffon

Duties of a Secretary

To the Editor of Woman's Page:

To the Editor of Woman's Page:

I think your plan is a splendid one;

. Name a game to be played with hearts at the St. Valentine's party.

MRS. WILSON TELLS TASTY WAYS TO USE CHEAPER CUTS OF MEAT

You Can Replace Steaks, Chops and Roasts With Dishes More Nutritious and Less Expensive

Require Careful Thought and Some Preparation. but Amply Repay for Trouble in the End

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson,

IN COMBATING the high cost of living I have quite lately compared my recent expenditures with those of former years and find that while I have had to give up steaks, tops and roasts, I am able to remeat, and frequently use other foods that will supply the required protein

This requires careful thought and ome preparation, but I also have to obtain more nutritious foods for the money than if it were expended in expensive cuts.

Creole Beef

of shin beef, leaving the bone in. longer. Wipe it with a damp cloth and then pat into the meat one-half cupful of flour. Melt five tablespoonfuls of shortening in a deep saucepan, and when hot put in the meat. Brown quickly and then turn on the other When both sides are browned

Two cupfuls of boiling water, One cupful of chopped onions, Two carrots cut in dice.

One cupful of canned tomatoes. Bring quickly to a boil and cover osely and cook very slowly until inder, usually about two hours. eason and then it is ready to serve; or the pot may be placed in a slow oven for three hours.

Lamb Haricot

Soak one pint of lima beans overnight and then look over carefully in the morning. Parboil and then place in a baking dish with One-half cupful of diced onions,

One pound of neck of mutton cut nto cutlete.

One cupful of canned tomatoes, seasoning with salt and pepper and add sufficient boiling water to cover Piace in a moderate oven and bake for three hours.

New Orleans Pork and Cabbage

How to Buy Meats

is a highly important part of the household program, and either s woman knows how to buy them or she doesn't. It would be hard to estimate just how much money a woman saves when she knows one cut of beef from another and just how many dollars she wastes when she doesn't.

In Friday's Article

of this week Mrs. Wilson will set forth in clear, plain English the value of the different cuts of meat and why it is more practical to buy one than the other. She will tell the percentage of fat to be found in each and the amount of "real meat" your purchase ought to

Mrs. Wilson Knows!

tom of the baking dish and then dip in flour a two-pound piece of the neck end of a loin of pork. Pour one cupful of water over the cabbage and cover closely. Put in a moderate oven and bake for one hour, then add

One-half cupful of finely chopped

One cupful of canned tomatoes, Two teaspoonfuls of salt, One teaspoonful of pepper.

Cover closely and continue to Have the butcher cut two pounds cook for one and one-quarter hours

Cut one pound of flank steak in one-inch blocks and then roll in flour and brown quickly in hot fat. Now add

Six onions chopped fine, Three red pimentoes chopped fine, One cupful of tomatoes, One cupful of water.

Cook slowly until meat is tender and then season with Two teaspoonfuls of salt,

One teaspoonful of paprika and add one cupful of cooked beans. Heat to boiling point and then serve. Braised Oxtails With Baked Dried Peas

Soak one and one-half cupfuls of dried peas overnight and then in the morning parboil. Place in baking dish, together with One-half cupful of chopped

Two green peppers chopped fine, Two prepared oxtails, One cupful of tomatoes,

Two teaspoonfuls of salt, One-half teaspoonful of pepper

Creole Beef, Lamb Haricot, New Orleans Pork and Cabbage and a Tempting Chili of Beef

Sausage Cakes That Make Use of Meat Out of the Casing and an Appetizing Spanish Kidney Stew

then rinse in cold water. Drain and then roll in flour. Brown quickly in hot fat and then lift into the prepared peas.

Spanish Kidney Stew

Cut three pork kidneys in oneinch pieces, rejecting the tubes and fat, and then soak in warm water and one tablespoonful of lemon juice for one hour. Drain and then parboil and drain and blanch under cold water. Now return to the saucepan and add just sufficient boiling water to cover. Cook until tender, and

One-half cupful of chopped onions, Two red or green peppers chopped

One cupful of tomatoes, One-half cupful of cornstarch dissolved in

One-half cupful of cold water. Bring to the boiling point and

One cupful of cooked beans. One and one-half teaspoonfuls of

One-half teaspoonful of paprika. Heat to the boiling point and then

serve. Sausage Cakes One-quarter pound of sausage.

but the only way to carry it through would be to advertise. An advertise-ment briefly outlining qualifications and circumstances would call the attention of any one who might had in recently One-half pound of Four onions minced fine,

Three cupfuls of prepared bread, Two teaspoonfuls of salt, One teaspoonful of paprika. Three tablespoonfuls of minced pareley.

Mix to thoroughly blend and then form into round sausages. Roll in flour and brown quickly, and then

One-half cupful of boiling water, One cupful of canned tomatoes. Bring to the boiling point and cook for five minutes. Serve, lift the sausages on fried mush.

To prepare the bread, soak stale and sufficient water to cover. Bake bread in cold water until soft and in a moderate oven for three hours. then press very dry. Measure and To prepare the oxtails have the then rub through a fine sieve to rebutcher cut the tails in two-inch move the lumps. All the above Shred fine one medium-sized firm pieces and then soak for two hours recipes may be cooked in the firsad of cabbage. Place in the bot- in lukewarm water. Wash well and less cooker or in casserole dishes.

Mrs. Wilson Answers Questions

difficulty the other evening with French fried potatoes. I cut up the raw white potatoes into cubes and dipped them in a deep oan of hot lard in a wire basket. had trouble in browning them. Should they have been boiled first or should they have been well dried? Kindly suggest the proper

Mrs. C. Mrs. C .- To cook French fried octatoes, boil the potatoes in their ackets and then peal and cut and fry. If using raw potatoes, pare and cut and wash, then dry and let lie in a warm room to dry off, then fry. You will have better success g a vegetable oil in place of the lard. Lard cannot be heated to a high temperature without burning. Franch fried potatoes require a temperature of 360 degrees Fahheit, which temperature is much too hot for lard.

My dear Mrs. Wilson—As I have seen so many of your good recipes in the Evening Public Leogra and tried them and liked them very much, I am going to ask you if you could tell me how to make hasenpfeffer rabbit. I am a pretty good little cook, but would like to know how to make hasenpfeffer rabbit. I have a gentleman friend and he says he would like me to make it for him. He tasted it at a party one time and liked it very much. Would you please be so kind as to write me and tell me how to make it? Thanking you very much,

Miss E. S. Sour Rabbit

Miss E. S .- Cut the rabbits and en place in a china bowl and add One cupful of chopped onions, One bunch of potherbs,

One teaspoonful of sweet mar-

Five allepice,

Two bay leaves. Now cover, using a mixture of

parts vinegar and one part Set in a cool place for three urning the rabbit over every en put in a casserole dish or an the gravy. Serve potato lings with this dish, or it may an cold.

My dear Mrs. Wilson—I had you please put it in the Evening slow cooking and frequent stirring Public Ledger? M. C. make a creamy modding Bran Bread

C. - Dissolve one-half yeast ake in one-half cupful of water, 80 degrees Fahrenheit, and add one cupful of milk, scalded and cooked to 80 degrees Fahrenheit. Now add

One tablespoonful of sirup, One and one-half teaspoonfuls of

Two tablespeenfuls of shortening. Mix thoroughly and then add Two cupfuls of wheat flour, Three cupfuls of bran.

Work to a smooth dough and then proceed, using the same method as given in the breadmaking series starting in the EVENING PUBLIC LEDGER December 9, 1918, Sov. bean and almond meal or flour are used for this trouble in preference to wheat products. Ask your physician's advice about this, and if he will sanction the use of these products I will be glad to furnish you with methods and recipes.

My dear Mrs. Wilson—I am reading your articles in the EVENING PUBLIC LEDGER with great interest and am coming to you for help. Would you kindly publish a recipe for rice pudding with raisins and also how horse-radish gravy is made? You speak in your articles of a cream sauce—inst how is this cream sauce—inst how is this cream sauce. just how is this cream sauce made? Thanking you very kindly. Mrs. D. W.

Rice Pudding Wash four tablespoonfuls of rice and then place in a baking dish and

One quart of milk and two cupfuls

of water and One-half cupful of sugar, One and one-half cupfule raisins.

One-quarter teaspoonful of salt, One-half teaspoonful of nutmeg. Place in a slow oven and stir frequently for one and one-quarter hours, or it may be cooked on top of the stove for three-quarters of an hour and then put in the oven to brown for twenty minutes. Long,

Ask Mrs. Wilson

If you have any cookery problems bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evenino Pusico Lingger, Philadelphia.

make a creamy pudding.

Horseradish Sauce Add two tablespoonfuls of grated horseradish and one tablespoonful of Worcestershire sauce to either cream sauce or brown sauce. Look

for a series on sauces very shortly.

My dear Mrs. Wilson-Will you kindly give me a recipe for a fruit cake that will be very moist, almost wet? I have eaten them and the flavor was fine. My cakes are too dry. Also I would like a recipe for a cream cake with a cornstarch filling between the layers. I sincerely thank you for

your valuable information. Mrs. J. W. T.

Mrs. J. W. T .- Use the recipe for Christmas fruit cakes printed in the Evening Public Ledger and then spread with jelly or jams and set aside in a covered kettle to blend for one week.

Boston Cream Pie

One cupful of sugar. Six tablespoonfuls of shortening. Place in a bowl and then cream well. Now add

Two eggs. One-half cupful of milk or water, Two cupfuls of flour, Three teaspoonfuls of baking

powder. Beat well to mix and then bake in moderate oven in two layers for twenty minutes.

One cupful of milk, Six level tablespoonfuls of cornstarch.

THE WOMAN'S EXCHANGE

child's toy automobile, the wheels and body of which are decorated with pind flowers and white crope paper, make an admirable means of distribution

In attempting to take out a stain the average housewife does not realize how important it is that she work with the proper tools. Here are shown two agents that, properly used, will remove various kinds of spots and marks. Potassium permanganate, which comes in crystals, has been used successfully to remove dye and running color, leather and mildew stains, etc. Sponging is necessary first and testing of goods to see if the color will come out. Oxalic acid removes ink and other similar stains. It must be used according to directions. The use of the eye-dropper prevents too much of either of these agents penetrating the fabric, and the goods held taut over a bowl is a measure of protection too

shorter.

4. Liquid green soan, often recommended for the complexion, is made as follows:

Take equal parts of giverine, water, alcebed and green estelle soan. Shave the soan into the water and sitr over the fire until the mixture is smooth. Add the giver ne and instity, after the slocked. Add moved from the store, the shocked. Add moved from the store, the shocked the shocked and the special states of the store one who understands the predicament we girls are incorposite rother to make posts for a four-poster and then giveing a "mattress" of cardboard to hold the special spe

Girl Will Not Answer

Anxious to Correspond—It will be best for you to come right out in the open are cord of what the organization of down a record of what the organization is a secretaryship where the two jobs are rolled into one, as is the case in most classes or smaller organizations. You keep a record of what the class does by taking down what are called the "minutes" of each meeting. Bring your pad and pencil to the meeting and make record of all matters that are transacted. At each meeting you are called upon to read the minutes of the last meeting. This is about the only way in which you are expected to address the class, so you don't need to worry about speechmaking at all.

Girl Will Not Answer

Anxious to Correspond—It will be best for you to come right out in the best for you to come right out in the set for you with e.g. the girl why she will not write. Perhaps her parents evil to will you give net read want to be friends, and as you live in separate cities it would be conducive to friendship if you could write to each other. If she is willing to write, start the correspondence at once, but if she is unwilling, call on her when you go to that city and perhaps in time she will learn to care for you.

You Owe Him a Letter

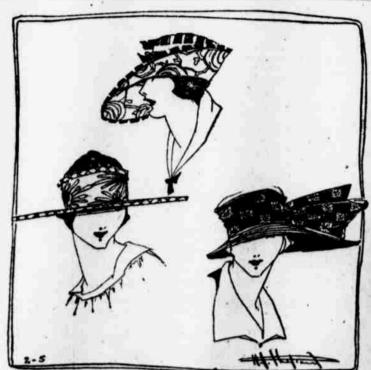
Dear Cynthia—I am acquainted with a fellow in the nayy. He is a very nice The editor of the Woman's Page is obliged to admit she does not know what a "romatic" school is, and in this case she is a poor guesser. Perhaps "Wonder" will explain a little bit further, or maybe some reader can help us out. Dear Madam—Will you please tell me through your column what is the difference between chiffon and georgette? I mean in their composition. FIVE-FIFTEEN. their composition. FIVE-FIFTEEN.

In the manufacture of georgette both the warp and the filling are twisted and the weaving is done on a box loom. Chiffon is made with a plain weave. The crinkly effect in georgette is obtained by a shrinking process to which plain chiffon is not subjected. Originally the georgette might be forty-five inches when woven, then it might be shrunk down to thirty-eight inches. The amount of shrinking done depends on the heaviness, etc., desired in the georgette.

Dear Madam—I have been appointed secretary of my class. Now will you tell me what the secretary has to de? As I never have been one I just don't know how to go about it. How should I address the class when making a speech? A BIT ANXIOUS.

There are two kinds of secretaries, the class continuous combines. You can find these concerns listed in the business section of the telephone book.

Spring Hats Are Colorful A Daily Fashion Talk by Florence Rose



There is a dash to the new spring hats that eclipses the quieter charm of yesteryear. The three unusual ones shown here are described in today's fashion talk

Size level tablespoonfuls of cornstarch.

Dissolve the starch in the milk
and bring to a boil and cook for five
minutes. Now add
One-half cupful of sugar,
One will-beaten egg.
One well-beaten egg.
One teaspoonful of vanilla.

Beat to thoroughly mix and then
cool and spread between the cake
alwayrs. Ice the top with water icing
or spread with felly and then cover
with cocoanut.

My dear Mrs. Wilson—Will you
kindly tell me how to make the
caramel frosting on cinnamon
buns? I got a candy thermometer, but do not know how much
the sugar should boil or if to use
brown or granulated sugar. Please
answer to

B. J. — See article on cinnamon
buns? I got a candy thermometer, but do not know how much
the sugar should boil or if to use
brown or granulated sugar. Please
answer to

B. J. — See article on cinnamon
buns in the Evenning Public Linder

My how provided the surface of the sugar should boil or if to use
brown or granulated sugar. Please
answer to

B. J. — See article on cinnamon
buns in the Evenning Public Linder

Missolve the starch in the milk
which is content that this girl was very jealous
that the left is one with a straight blocked
brim, which at the first one medium. He to do me the derivation of medium.

He had a size Lineary design of medium.

The result is that the hats that are
suggestive of nothing in provided with a lizary dailed with a lizary dailed with a wind band around the
head size. Large daileds are embroidered in colored chemile on this band,
the sugar should boil or if to use
brown or granulated sugar. Please
answer to

B. J. — See article on cinnamon
buns in the Evenning Public Lizare

December 27 and 28, 1918,

December 27 and 28, 1918,

MHEN you see the new hats that are this dash that is felt in the new with a straight blocked
the straw with the straight blocked
brim, which it so med the first with the straight blocked
brim, with a straight blocked
brim, which it so med the first with the straight lines this carried on the sum of first with the straight blocked
brim, which it so me

Please Tell Me What to Do

By CYNTHIA

Cynthia Answers "Cutie" and "Sweetie" Wasn't it too bad the boys failed you, you silly little girls! You will have to forgive me, but you are silly to talk of eloping. Stay home from skating rinks if you are going to get sentimental When the neck is long cellars and ties over the boys you meet there by chance, of contrasting colors make it look Little girls of your age should not be

Girl Will Not Answer

you are expected to address the class, so you don't need to worry about speeches or you don't need to worry about speeches or you have a fellow in the navy. He is a very nice a fellow in the navy. He is a very nice a fellow and for a while corresponded with me. He was always prompt in answering my letters. Just before, so I would thank you very much for your attention. I have often heard there are places in the city where one could sell hair combines. As I am expecting to go to the city in the near future, and have a large box full of combings which are very long. I would bilke to sell them. If you could tell me of any place where they purchase them I would be thankful. EDNA.

Frequently wigmakers or hair-goods persons buy combings. You can find these concerns listed in the business section of the telephone book.

You Owe Him a Letter

Dear Cynthia—I am acquainted with a fellow and for a while corresponded with me. He was always prompt in answering my letters. Just before the armistice was signed I received a letter from him. Through carelessness I didn't answer it, which was very careless. At Christmas I sent him a card hut did not receive one from him. No matter how small the gift or card, he always wrote acknowledging it. I have not received a letter or card from him since. I certainly wouldn't want him to feel that I did not wish to keep up the correspondence, which he always made interesting. Now, if you would tell me if I should write to him apologizing or wait for a letter from him I would be obliged.

"ANXIOUS."

"ANXIOUS."

You owe the sailor a letter, Anxious. The Christmas card was not an answer to the letter you received just before the armistice was signed. The boy probably thinks you are not very anxious to keep up the correspondence. Write and explain.

The Girls Men Marry Dear Cynthia—Read G. B. R.'s letter last night in the Evenino Puncic Laponn and would like to say a word

to him.

Ex-Marine-G. B. R.—I heartily agree with you and your subject. Most men of today will fall for good looks and fine clothes 'nstead of a sweet disposition and a personality. Some still believe in the old saying that your face is your fortune.

Of course, I like to see a girl make herself as attractive as possible but to win she must also have a nice disposition.

position.

Some also believe that clothes make the person. That 's quite true in the eyes of the public, but when a person chooses a partner or pal or even a mate, he should look at other things besides clothes.

Now about the filtring. I wouldn't put any stock in a filtration, because most of the firts are out for a good time, and after the time is over, what do they care about whom they were with? You will notice every time, of course, the charming gri whose eyes are blue as lakes her cheeks and her lips like a strawberry. But if her charming beauty is her only attraction, she doesn't last very long with one man.

Invite the Boys

Invite the Boys

Invite the Boys

Dear Cynthia—I have read your column over and find that your advice is a great help and sensible. Therefore, I am going to write to you about a birthday party. Is it right for the hostess to invite a boy whom she does not know but is one of the other girls' friend? Would you also invite a boy whom you have gone with, but somehow or other do not go with now? We never had say fight or anything, but I imagine that some girl with whom I am acquainted told him something which made him stop going with me. Now, dear Cynthia, I know that this girl was very jealous of him, although she never went with him. He told me he did not like her, because she was too forward. Shall I invite him, as I like him? But I sometimes think that he thinks I run after him, which I would hate to own up to. Another thing, dear Cynthia, should I invite boys in my room that are just playmates? Is it proper to do all this? YOUR STEADT READER.

It is guite correct for a hostess to in-

IF YOU DON'T KNOW, SAY SO; THEN ASK SOME QUESTIONS

That Was What Captain Moriarity Did When the Conversation Switched to Amelita Galli-Curci-Only in Youth Is One Permitted to Be All-Wise!

Pioneers

One brave star in the evening sky, Pale but daring: One lone soul on the prairies, I. Westward faring. . .

Hail, far spark in the deepening blue,
One and only!
We are first in the things we do,
But we're lonely.
—Wears Holbrook, in Contemporary verse.

HIS name was Moriarity, which means he was Irish, and he was as fine a young man as ever was molded into the uniform that belongs to the captain of the United States army. But it isn't the uniform that has much to do with this story, except that it made him seem that much grander when he spoke the truth before them all.

It was this way: There were eight of them around the table of a dining

of them around the table of a dining world. He is never ashamed to own room in a big hotel and somehow or up to what he does not know. In fact, other the conversation switched to before the conversation has died down the comparatively new sensation in you will invariably find the learned opera circles. Madame Amelita Galli-Curci. All of the women at the table after find him enlightened on the sub-

How grand and glorious it is to hear some one tell the truth on occasions like this! Captain Moriarity had a singing voice that would entrance the heart of you, but he had never heard of Galli-Curci and he was there to say so. And every one at the table-liked him the better because he did say so.

knew about her and so did two of the officers. It was delightful to hear one of the others bluff and pretend he knew. And then there was Moriarity.

"And who," he said simply, "is the young woman with the long name that somebody would have to be dictating to you?"

THERE is no royal road to knowledge. That is, you may travel blithely along on what you think is one for some time, but as sure as facts are facts some one will find you taking to you?"

Adventures With a Purse

COTTHERE go my beads!" you exclaim; smartest frock. To aid in keeping them In exasperation as you frantically clutch your necklace and bend in two in vain endeavor to catch all the falling beads in your lap. Of course, the thing to do is to string them, in the first place, on good heavy cord that won't break. And this can be had-a specially prepared waxed string, which is most durable and has been designed for this very purpose. A speci may be had for ten cents, and if you break your beads

as often as I do mine I know you'll be

glad to hear of this. When I was a little girl I lived in the country, and when my father would come home at night I used to run to meet him, invariably with the same question—"Did yeu bring me anything?" In the light of maturer years I view my conduct as rather reprehensible, but I do believe that my question was due not to my being a very greedy young person, as it was to an innate love of surprises. So I always have been very much in sympathy with little people who love surprises. To the methers who are fond of surprising their small daughter, then, I address this. There comes a "fairy kit," consisting of a ball of yarn sufficient for Miss Betty to knit herself a horse chain, the spool, with its upstanding pins, being also supplied. And when she comes to the end of her ball, tucked away in its center are some little toys she will love. This would be a real surprise, wouldn't it?

they are neat and clean, but, my word,

OUR STORE ORDERS BUY ANYTHING-ANYWHERE

MARRIOTT BROS, 1118 Chestnut

ALICE G. PEARLMAN Children's Ready-to-Wear Shop 129 South 16th Street

HEMSTITCHING TUCKING AND PLEATING Buttons Covered L. NACHMAN & CO. 12 N. FIGHTH Phone. Walnut 8118

fresh and spetiess comes a preparation which not only brightens them up, but which also contains properties for removing grease and dirt spots. In view of the fact that this preparation costs but twenty-five cents a package, it is certainly worth a trial if the appear-ance of your suede shoes is beginning to bother you. For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page.
EVENING PUBLIC LEGGER, or phone the woman's Department, Walnut

SUPERFLUOUS HAIR

The removal of a hair growth from under the arms or the face can be very easily accomplished by using this excellent preparation. Sold by drug and department stores.



PARIS NEW YORK 5th Ave. at 46th St. New York 1422 Walnut St. West of Bellevue-Stratford OFFER FOR PROMPT CLEARANCE

Gowns, Dresses, Coats Furs and Hats

Women who desire to replenish their wardrobes will find here a choice far more satisfactory than is usually expected at this time of the